

**39719. DIOSPYROS EBENASTER Retz. Diospyraceæ. Black sapote.**

From Santa Fe, Isle of Pines. Presented by Mr. H. S. Jones. Received January 4, 1915.

"From fine ripe fruits from  $2\frac{1}{2}$  to 3 inches in diameter. The fruits are just beginning to ripen (December 28) and will last until about the middle of February." (*Jones.*)

"The *sapote prieto* or *sapote negro* (black sapote) of Mexico, an interesting fruit belonging to the persimmon family. The tree grows in compact, shapely form and is of very ornamental appearance with its oblong-oval, glossy leaves about 4 inches long. In appearance the fruits greatly resemble some varieties of the kaki or Japan persimmon; in place of being bright orange, however, they are light green when ripe, and measure  $2\frac{1}{2}$  to 3 or even 4 inches in diameter. In shape they are oblate or distinctly flattened and the persistent, light-green calyx is quite prominent.

"The interior of the fruit, when ripe, is anything but attractive in appearance, the flesh being dark brown or almost black in color, and of a greasy consistency. The flavor is sweet, but rather lacking in character; for this reason the Mexicans frequently serve the fruit cut up, or mashed up, with orange juice; it is a first-rate dish. The seeds look like those of the persimmon and are not very numerous.

"According to Mr. Jones, the fruit ripens in the Isle of Pines from the last part of December to the middle of February. The tree is rare outside of certain parts of Mexico, but has done well at Mr. Jones's place. It seems worthy of much wider dissemination throughout the Tropics. Types from the cooler parts of Mexico have withstood a little frost in southern California, yet the tree can not be considered very hardy." (*Wilson Popenoe.*)

For previous introductions, see S. P. I. Nos. 24600 and 39698.

**39720. COCOS NUCIFERA L. Phœnicaceæ. Coconut.**

From Panama. Secured by Mr. H. Pittier, of the Bureau of Plant Industry. Received January 4, 1915.

"This shipment may contain specimens of the *Burica*, *San Blas*, which the natives call *coco de cuchilla*, and possibly specimens of the *Montiosa* variety." (*Pittier.*)

**39721. CASTANEA MOLLISSIMA Blume. Fagaceæ. Chestnut.**

From Tientsin, China. Procured through Mr. Samuel S. Knabenshue, American consul general. Received May 14, 1914.

**39722. CAPSICUM ANNUUM L. Solanaceæ. Red pepper.**

From Budapest, Hungary. Presented by the American consul.

**39723. QUERCUS INSIGNIS Martens and Galleotti. Fagaceæ. Oak.**

From Zacuapam, Vera Cruz, Mexico. Purchased from Dr. C. A. Purpus. Received January 7, 1915.

"These acorns were sent to me by a friend, Señor Guillermo Ziche, from Huatusco, and were collected in the Sierras west of town at about 1,500 to 1,600 feet altitude. I am sure you will be able to grow the oaks in the southern part of Florida, where the palms (*Roystonea (Orcodoxa) regia*) grow. They need a moist climate or subtropical forests to do well." (*Purpus.*)